



## TO SHARE

### Cheeses From Quebec — 24

Trio from the region

### Classic Fries — 7

Homemade spicy mayonnaise

### Six Oysters — 26

Mignonette, lemon

### Abénaki Poutine — 19

Mushrooms, birch syrup,  
shredded lamb

## MAINS

### Homemade Gnocchi — 28

Squash, broccoli, spinach, squash beurre blanc, cheese

### Duck Egg Casserole — 23

Bacon, leeks, cream, cheese crumble,  
brioche, green salad

### Catch Of The Day — 33

Fregola Sarda, bells pepper, mussels,  
clams jus

### Quebec Wagyu Burger — 29

1 year aged Cheddar from Coaticook, lettuce, tomato,  
bacon, pickles, burger sauce

### Burdog — 32

Lamb sausage, Pretzel bun, lettuce, Sauerkraut,  
mayonnaise, mustard grain

### Cockerel legs— 32

Rattes Potatoes, watercress, veal jus

## APPETIZERS

### Endive Salad — 22

Blue cheese, apples, pecans

### Soup Of The Day — 15

Croutons, sour cream

### Beetroot salad— 20

Goat cheese from Domaine De Courval,  
honey, pollen

### Declinaison of Cauliflower — 24

Burrata, raw and fried cauliflower, kale, almond  
puree, pear

### Soft Egg — 20

Confit mushroom, crispy broccoli,  
camelina oil

### Pressed Guinea Fowl Terrine— 23

Marinated vegetable salad, mustard

### Beef Tartare— 28

Mustard, egg yolk, capers, dill pickle, kale chips

## DESSERTS

### Sugar Pie — 15

Whipped cream, caramelized pecans,  
maple ice cream

### Sweet Clover Puff Pastry Flan— 15

Almond cream, sweet clover ice cream

### Praline and Lemon Confit Éclair — 15

Diplomate cream, lemon sorbet

*Please be aware that a 2% optional administrative fee  
will automatically be applied to your bill, exclusively  
designated as a tip for the kitchen staff.*